

Classic Cinnamon-Nut Coffee Ring

About 18 servings

This cinnamon streusel coffeecake is a tender, crumbly butter cake shot through with whorls and chunks of cinnamon-sugar.



Cake

5 tablespoons (2 1/2 ounces) butter, or 5 tablespoons (2 ounces) butter-flavored shortening
1/3 cup (2 3/8 ounces) vegetable oil
1 cup (7 ounces) sugar
3 large eggs
1 teaspoon salt
1 teaspoon ground cinnamon
2 teaspoons vanilla extract
2 1/4 cups (9 1/2 ounces) unbleached all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1 cup (8 ounces) sour cream (light or regular, or substitute yogurt)

Filling

1/2 cup (2 ounces) chopped walnuts or pecans
1/2 cup (3 ounces) chocolate chips (optional)
1/2 cup (3 1/2 ounces) sugar
1/2 cup (2 1/4 ounces) unbleached all-purpose flour
1 teaspoon cinnamon
3 tablespoons (1 1/2 ounces) butter, melted

Preheat the oven to 350°F.

For the cake

In a medium-sized mixing bowl, beat together the butter, oil, and sugar until fluffy. Add the eggs one at a time, beating well after each addition. Add the salt and flavorings and beat until evenly incorporated.

In a separate bowl, whisk together the flour, baking powder, and baking soda. Add the flour mixture to the butter-egg mixture alternately with the sour cream, mixing on slow speed just until blended.

For the filling

In a small mixing bowl, combine the nuts, chocolate chips, sugar, flour, cinnamon, and butter.

Spoon half of the cake batter into a lightly greased 9- or 10-inch tube or bundt-style pan. Smooth the batter to level it and sprinkle on two thirds of the filling. Top with the

remaining batter and sprinkle with the remaining filling.

Bake the cake for 45 to 55 minutes, until a cake tester inserted in the center comes out clean. The smaller (9-inch) pan will take the longer time to bake. Remove the cake from the oven and let it cool in the pan for 15 minutes. Turn out onto a wire rack. Cool it completely, then sprinkle with confectioners' sugar before serving, if desired.

nutrition information per serving

1-inch slice, 1/18 of cake, 75g

291 cal | 16g fat | 4g protein | 16g complex carbohydrates | 19g sugar | 1g dietary fiber |
55mg cholesterol | 265mg sodium | 73mg potassium | 87RE vitamin A | 1mg iron | 58mg
calcium | 108mg phosphorus | 4g caffeine